

<div> <div>RECIPE NAME: Granola</div> <div>Source: <i>USDA Quantity Recipes</i></div> </div>						
Grade Group: K-12				HACCP Process: <input type="checkbox"/> #1 No Cook <input checked="" type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes cooling step		
Number of Portions: 50						
Portion Size: ¼ cup						
Serving Utensil: ¼ cup scoop						
Servings Per Pan:						
Ingredients:		Weight	Measure	Procedure:		
Rolloed oats Brown sugar, packed Apple juice Vegetable oil Honey Salt Cinnamon, ground Vanilla Cranberries, Dried		1 lb 12 oz 6 ½ oz 10 oz	2 qt 2 cups ¾ cup 2 Tbsp 1 cup ¼ cup 1 Tbsp 1 cup 1 tsp 1 Tbsp 1 Tbsp 2 cups	1. Place rolled oats in a large bowl. 2. Mix the brown sugar, apple juice, vegetable oil, honey, salt, cinnamon, and vanilla in a stock pot. Stir well. Heat on medium for 4 minutes. Do not boil 3. Add the brown sugar mixture to the oats. Toss to evenly coat. 4. Spread 3 lb 12 oz (3 qt 1 cup) of this mixture on each sheet pan. For 50 servings, use 1 pan. 5. Bake. Stir granola every 15 minutes. Conventional oven: 250°F for 1 ¼ hours Convection oven: 200°F for 1 ¼ hours 6. Remove from oven. Cool 7. Mix in dried cranberries.		
Total Yield		Number of Pans:		Equipment (if not specified in procedures above):		
Weight:	Measure (volume):	Pan Size:				
Meal Component Contribution Based on Portion Size						
Meat/Meat Alternate		Nutrient Analysis Based on Portion Size				
Vegetable Subgroups		D/G	B/P	R/O	S	O
Fruits						
Grains		1 oz eq.				

D/G= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other